

DINNER IN THE DARK 3 WAYS

No-Bake Tuna 'Melt' Nachos

Serves 4

INGREDIENTS

$\frac{1}{3}$ Hellmann's Tangy Mayonnaise
 $\frac{1}{2}$ red onion, finely chopped
1 tbsp lemon juice
 $\frac{1}{2}$ tsp garlic powder
3 tins (170g each) tuna chunks in brine, drained
1 tin (410g) whole kernel corn, drained
Salt and pepper, to taste
2 bags (250g each) spicy tortilla chips
2 cups grated white cheddar

Serving suggestion:

Guacamole
Sour cream
Chives, chopped
Lime wedges

METHOD


1. Combine the Hellmann's Tangy Mayonnaise with half the chopped red onion, lemon juice and garlic powder. Stir through the tuna chunks and half the corn kernels and season with salt and pepper to taste.
2. Line a large tray with shallow sides with a layer of chips and top with the tuna mayo, remaining chopped red onion and corn kernels and a handful of the grated cheese. Repeat the layers, finishing with the grated cheese.
3. Top it off with dollops of guacamole and sour cream and sprinkle with chives.
4. Serve with lime wedges on the side and ENJOY!

No-Cook Cheat's Chicken Alfredo

Serves 2

INGREDIENTS

4 courgettes, topped and tailed
 $\frac{1}{2}$ lemon, juiced
 $\frac{1}{3}$ cup Hellmann's Creamy Mayonnaise
 $\frac{1}{2}$ clove garlic, crushed
 $\frac{1}{2}$ tsp dried mixed herbs



¼ cup grated cheese
Salt and pepper, to taste
400g rotisserie chicken, shredded
1 cup cherry tomatoes, halved

Serving suggestion:

Chopped parsley, to garnish
Black pepper

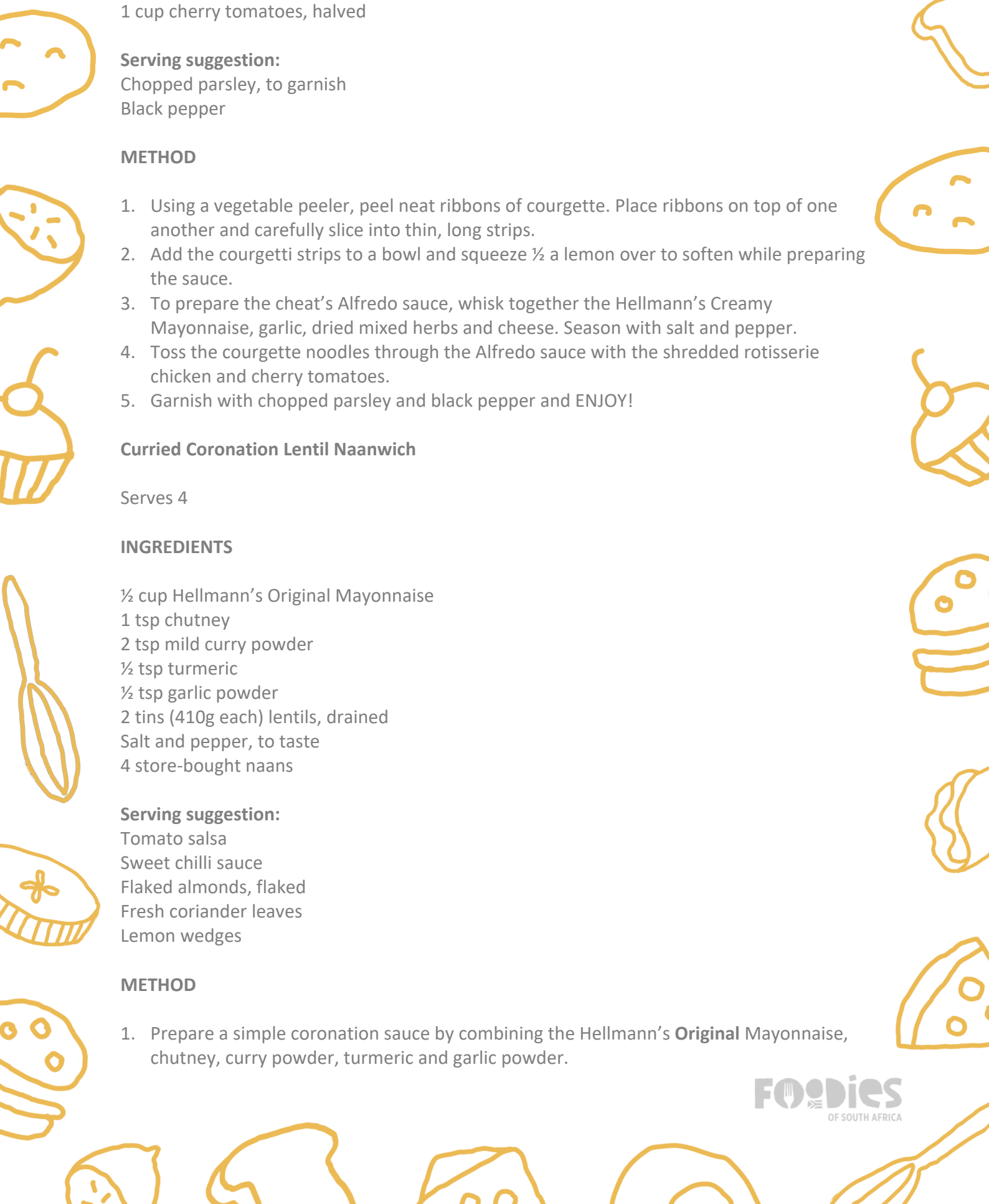
METHOD

1. Using a vegetable peeler, peel neat ribbons of courgette. Place ribbons on top of one another and carefully slice into thin, long strips.
2. Add the courgetti strips to a bowl and squeeze ½ a lemon over to soften while preparing the sauce.
3. To prepare the cheat's Alfredo sauce, whisk together the Hellmann's Creamy Mayonnaise, garlic, dried mixed herbs and cheese. Season with salt and pepper.
4. Toss the courgette noodles through the Alfredo sauce with the shredded rotisserie chicken and cherry tomatoes.
5. Garnish with chopped parsley and black pepper and ENJOY!

Curried Coronation Lentil Naanwich

Serves 4

INGREDIENTS



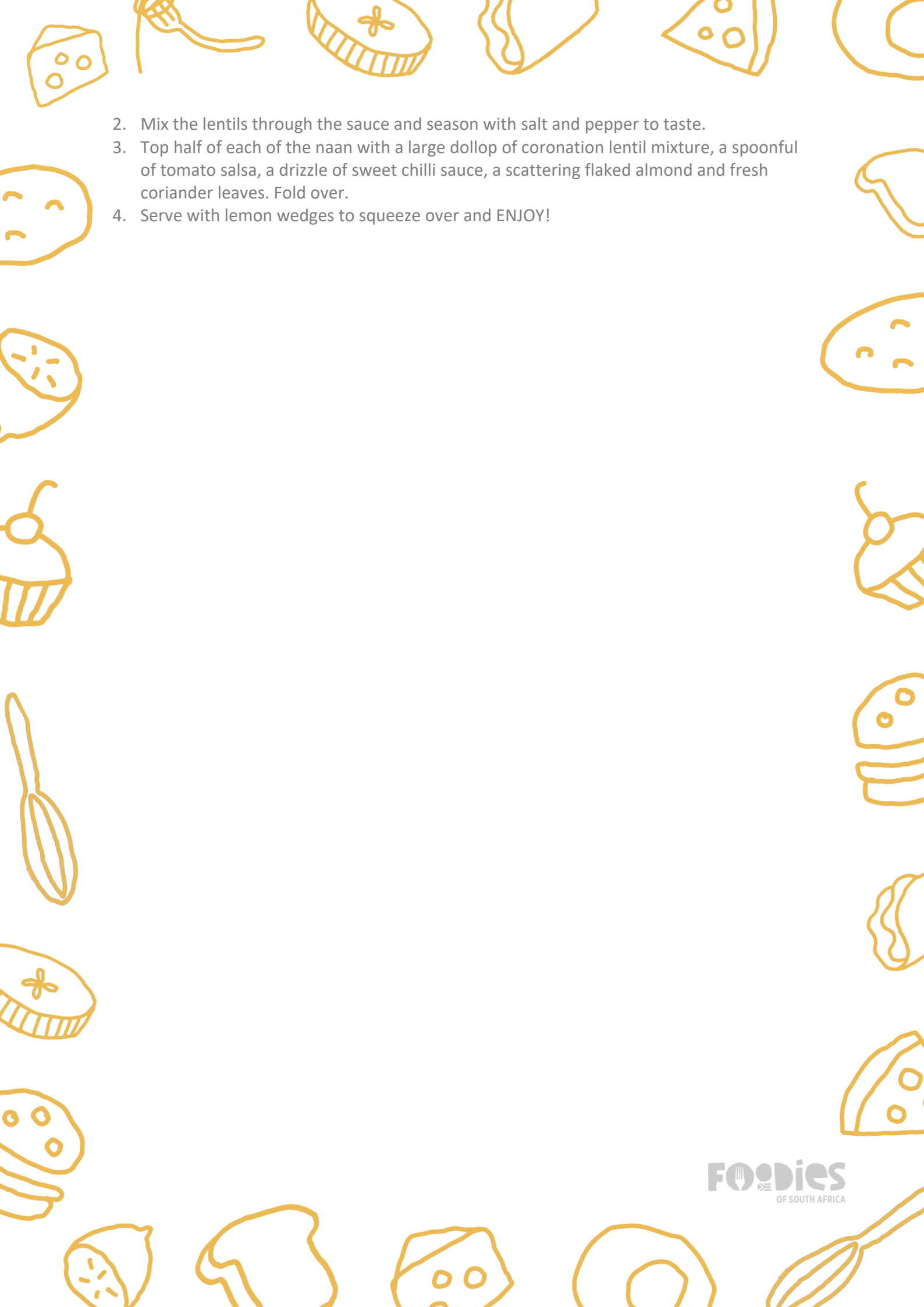
½ cup Hellmann's Original Mayonnaise
1 tsp chutney
2 tsp mild curry powder
½ tsp turmeric
½ tsp garlic powder
2 tins (410g each) lentils, drained
Salt and pepper, to taste
4 store-bought naans

Serving suggestion:

Tomato salsa
Sweet chilli sauce
Flaked almonds, flaked
Fresh coriander leaves
Lemon wedges

METHOD

1. Prepare a simple coronation sauce by combining the Hellmann's **Original** Mayonnaise, chutney, curry powder, turmeric and garlic powder.

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- A decorative border of various food icons in orange outline, including pizza, naan, burger, mushroom, cheese, and lemon, surrounds the central text.
2. Mix the lentils through the sauce and season with salt and pepper to taste.
 3. Top half of each of the naan with a large dollop of coronation lentil mixture, a spoonful of tomato salsa, a drizzle of sweet chilli sauce, a scattering flaked almond and fresh coriander leaves. Fold over.
 4. Serve with lemon wedges to squeeze over and ENJOY!